



EFS Catering Holiday Dinner Menu

Butler Passed Appetizers:

Pear and Brie Filo
Bacon Wrapped Mayport Shrimp
Asparagus Cigars with Asiago and Pancetta

Entrée Selection- Please Choose Two of the Following:

Citrus and Herb Roasted Turkey Breast with Light Pan Sauce
Sliced Virginia Pit Ham with Brown Sugar and Pineapple
Parmesan Dusted Breast of Chicken with Meyer Lemon Beurre Blanc
Grilled Mahi or Salmon Topped with Basil Pesto
Garlic and Herb Marinated Flank Steak
Ancho Rubbed Beef Tenderloin with Gorgonzola Habanero Compound Butter {Add \$15.00}

Sides: Choose Three of the Following:

- Whipped Idaho and Bliss Potatoes with Brie and Chive
- Gourmet Mac and Cheese with Butter Bread-Crumb Topping
- Whipped or Roasted Sweet Potato with Cinnamon Butter
- Roasted Red Bliss Potatoes with Black Truffle and Parmesan
- Caramelized Brussel Sprouts with Balsamic Demi and Applewood Bacon
 - Blistered Green Beans with Olive Oil and Sea Salt
 - Roasted Garlic and Parmesan Vegetables

Includes:

Mixed Greens Salad with Fiji Apples, Dried Cherries, Red Onion, Crumbled Blue Cheese and Pecans
With Choice of Two Dressings
Traditional Corn Bread Stuffing with Cranberries
Whole Berry Cabernet Cranberry Sauce
Soft Bakery Rolls with Sweet Cream Butter

Southern Style Sweet, Un Sweet Tea & Coffee
Assortment of Holiday Pies and Cakes

\$35.95 Per Person ++

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